

STARTERS

The special treat for the gourmet

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| 01 | Kaschko Bademdjan
Minced and fried aubergines with Kaschk, peppermint-roasted onions, refined with garlic, Persian spices and extra bread | کشکبادمجان | 13,99 |
| 02 | Mirza Ghassemi
Grilled and smoked aubergines with eggs und braised tomatoes, refined with garlic, Persian spices and extra bread | میرزا قاسمی | 13,99 |
| 03 | Rata Tou
Fried courgettes, red pepper, chilli, onions, potatoes and tomatoes, in a piquant Masala sauce and extra bread | راتاتو | 11,99 |
| 04 | Meygu Bandari
Fried king prawns, marinated in garlic, chilli, olive oil and Masala and extra bread | میگو بندری | 18,99 |
| 05 | Dolme
Homemade vine leaves, with vegetarian filling, served with wild garlic yoghurt and salad garnish and extra bread | دلمه | 9,99 |
| 06 | Borani
Spinach in a light garlic-yoghurt sauce and extra bread | برانی | 8,99 |
| 07 | Zeytun Parvarde
Marinated giant olives in special herb-walnut-pomegranate sauce and extra bread | زیتون پرورده | 9,99 |
| 08 | Falafel
4 deep-fried balls of pureed chickpeas, herbs and spices spices, served with Shirazi salad and extra bread | فالافل | 11,99 |
| 09 | Sambose
Filled cushions of pastry with spinach, sheep's milk cheese, fresh mushrooms and garlic | سمبوسه | 11,99 |
| 10 | Mixed starter platter
A fine choice of all starters and extra bread | دیس پیش غذای متنوع | 35,00 |

GARNISHES

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|----|--|--------------|------|
| 11 | Masto Khiar
Creamy yoghurt with fine cucumber pieces and Persian herbs | ماست و خیار | 7,99 |
| 12 | Masto Musir
Creamy yoghurt with wild garlic | ماست و موسیر | 7,99 |



SOUPS

- 19 Djo Mix soup 11,99
Barley soup with carrots and chicken,
refined with tomato cream sauce and extra bread
سوپ جو با خامه و گوجه
- 20 Djo ba Khame soup 10,99
Barley soup with carrots and chicken, refined with cream and extra bread
سوپ جو با خامه
- 21 Djo ba Godje soup 10,99
Barley soup with carrots, chicken and tomato sauce and extra bread
سوپ جو با گوجه

SALADS

- 22 Shirazi Salad 9,99
Finely chopped tomatoes, cucumbers and onions,
refined with lime juice, served with Persian bread
سالاد شیرازی
- 23 Salad Fassl 12,99
Mixed fresh garden salad with grated sheep's milk cheese, carrots,
cucumbers, tomatoes, Giant olives and extra bread
سالاد فصل
- 24 Salad Djudje 17,99
Mixed fresh garden salad with tomatoes, cucumbers,
sheep's milk cheese, carrots, fine minced onions, giant olive,
a skewer of grilled chicken breast fillet and extra bread
سالاد جوجه
- 25 Salad Esfenadj 17,99
Mixed fresh garden salad with tomatoes, cucumbers, carrots, giant olives,
fine minced onions and fried spinach medallions (Filled cushions of pastry with
spinach, sheep's milk cheese, fresh mushrooms and garlic) and extra bread
سالاد اسفناج
- 26 Salad Bakhtiari 19,99
Mixed fresh garden salad with tomatoes, cucumbers,
sheep's milk cheese, fine minced onions, giant olives and a
mixed skewer of grilled lamb, chicken breast fillet and extra bread
سالاد بختیاری
- 27 Salat Filet-Guscht 20,99
Mixed fresh garden salad with tomatoes, cucumber, sheep's cheese,
giant olives and a skewer of grilled fillet of beef and extra bread
سالاد فیله گوشت



GRILL DISHES WITH MARINADE SAUCE

CHICKEN

Chicken fillet, marinated in a lime-saffron marinade

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|----|--|-----------------|-------|
| 30 | Djudje Balutschi light spicy
Grilled chicken breast fillet, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli strings, served as side dish Basmati-saffron rice | جوجه بلوچی | 21,99 |
| 31 | Djudje Esfenaj
Grilled chicken breast fillet, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice | جوجه اسفناج | 21,99 |
| 32 | Djudje Fessendjan
Grilled chicken breast fillet, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice | جوجه فسندجان | 22,99 |
| 33 | Djudje Bandari
Grilled chicken breast fillet, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice | جوجه بندری | 22,99 |
| 34 | Djudje Rudbar
Grilled chicken breast fillet, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice | کباب مرغ رودبار | 22,99 |
| 35 | Djudje Beryani
Grilled chicken breast fillet, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice | جوجه بریانی | 23,99 |
| 36 | Djudje Paniri
Fine melted grill cheese on a grilled chicken breast fillet, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice | جوجه پنیری | 25,99 |
| 37 | Djudje Kandelus
Grilled chicken breast fillet with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice | جوجه کندلوس | 24,99 |
| 38 | Djudje Moghan
Grilled chicken breast fillet with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice | جوجه مغان | 24,99 |

GRILL DISHES WITH MARINADE SAUCE

BEEF

Grilled beef fillet, specially marinated

- 40 **Gusht Balutschi light spicy** گوشت بلوچی 26,99
Pieces of beef fillet, grilled on skewer, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish Basmati-saffron rice
- 41 **Gusht Esfenaj** گوشت اسفناج 26,99
Pieces of beef fillet, grilled on skewer, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice
- 42 **Gusht Fessendjan** گوشت فسندجان 27,99
Pieces of beef fillet, grilled on skewer, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice
- 43 **Gusht Bandari** گوشت بندری 27,99
Pieces of beef fillet, grilled on skewer, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice
- 44 **Gusht Rudbar** گوشت رودبار 27,99
Pieces of beef fillet, grilled on skewer, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice
- 45 **Gusht Beryani** گوشت بریانی 28,99
Pieces of beef fillet, grilled on skewer, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice
- 46 **Gusht Paniri** گوشت پنیری 29,99
Fine melted grill cheese on a grilled beef fillet, Covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice
- 47 **Gusht Kandelus** گوشت کندلوس 28,99
Pieces of beef fillet, grilled on skewer, with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice
- 48 **Gusht Moghan** گوشت مغان 28,99
Pieces of beef fillet, grilled on skewer, with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice

GRILL DISHES WITH MARINADE SAUCE

LAMB

Grilled lamb fillet, specially marinated

Dear guest ,

Our high quality lamb from new zealand is there for your pleasure and to impress you. The lamb have been fed with grass it means totally natural feeding, which make the met with the best quality contained of many minerals (Protein , vitamins A;C,E,K,D and the while vitamin B family, zink, iron, omega 3 and 6 , fatty acid(lalonin)) , and the eating purpose is the amino- acid. It has the minimal cholesterol 3% fat content and 53mg cholesterol per 100g (in compare to poultry which contain 69mg per 100g is a great fortune and success)

- 50 Tschendje Balutschi **light spicy** چنجه بلوچی 27,99
Pieces of lamb fillet, grilled on skewer, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish Basmati-saffron rice
- 51 Tschendje Esfenaj چنجه اسفناج 27,99
Pieces of lamb fillet, grilled on skewer, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice
- 52 Tschendje Fessendjan چنجه فسناجان 28,99
Pieces of lamb fillet, grilled on skewer, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice
- 53 Filet Bandari فيله بندری 28,99
Pieces of lamb fillet, grilled on skewer, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice
- 54 Filet Rudbar فيله رودبار 268,99
Pieces of lamb fillet, grilled on skewer, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice
- 55 Filet Beryani فيله بريانی 29,99
Pieces of lamb fillet, grilled on skewer, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice
- 56 Barg Paniri برگ پنیری 30,99
Delicately melted grilled cheese on a grilled saddle of lamb fillet, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice
- 57 Filet Kandelus فيله کندلوس 29,99
Lamb fillet pieces, grilled on skewer, with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice
- 58 Barg Moghan برگ مغان 29,99
Fillet of beef tenderloin, grilled on skewer, with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice

FISH DISHES, SERVED IN TAJIN

- 60 Mahi Balutschi **light spicy** ماهی بلوچی 22,99
Fish fillet (redfish) with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish dill-bean-saffron rice
- 61 Mahi Esfenaj ماهی اسفناج 24,99
Fish fillet (pike-perch) with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish dill-bean-saffron rice
- 62 Mahi Kandelus ماهی کندلوس 23,99
Fish fillet (redfish) with fried walnuts, tomatoes, chillies, garlic, chives and cloves in coriander-lime-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 63 Mahi Moghan ماهی مغان 24,99
Fish fillet (pike-perch) covered by fried spinach, barberries, ginger, onions, in a piquant coriander-Masala-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 64 Mahi Berber ماهی بربر 24,99
Fish fillet (pike-perch) in saffron-limes marinated vegetables, (aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives), served as side dish dill-bean-saffron rice

KING PRAWNS SERVED IN THE TAJIN

- 65 Meygu Balutschi **light spicy** میگو بلوچی 28,99
Shrimps with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomatoes-cream-sauce and chilli lines, served as side dish dill-bean-saffron rice
- 66 Meygu Esfenaj میگو اسفناج 28,99
Shrimps with fried spinach, tomatoes, garlic and fresh mushrooms, refined with a sheep's milk cheese-cream-sauce, served as side dish dill-bean-saffron rice
- 67 Meygu Kandelus میگو کندلوس 28,99
Shrimps with fried walnuts, tomatoes, chillies, garlic, chives and cloves in coriander-lime-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 68 Meygu Moghan میگو مغان 28,99
Shrimps covered by fried spinach, barberries, ginger, onions, in a piquant coriander-Masala-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 69 Meygu Berber میگو بربر 28,99
Shrimps in saffron-limes marinated vegetables, (aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives), served as side dish dill-bean-saffron rice

GRILL DISHES (WITHOUT SAUCE)

- 70 Tschelo Kabab Kubide 19,99 چلو کباب کوبیده
Two skewers with fine spiced minced lamb meat,
served with Basmati-saffron rice and grilled tomato
- 71 Tschelo Kabab Barg 20,99 چلو کباب برگ
Thin knocked saddle of lamb fillet marinated in onions
and grilled, served with Basmati-saffron rice and grilled tomato
- 72 Tschelo Sultani 23,99 چلو سلطانی
Each one skewer of fine saddle of lamb fillet and spicy minced lamb meat,
served with Basmati-saffron rice and grilled tomato
- 73 Djudje Kabab 19,99 جوجه کباب
Chicken breast fillet marinated in special sauce,
grilled on skewer, served with Basmati-saffron rice and grilled tomato
- 74 Tschelo Bakhtiari 20,99 چلو بختیاری
A mixed skewer of lamb fillet pieces and chicken breast fillet,
grilled on skewer, served with Basmati-saffron rice and grilled tomato
- 75 Tschelo Tschendje 21,99 چلو چنجه
Lamb fillet pieces, marinated in special sauce, grilled on skewer,
served with Basmati-saffron rice and grilled tomato
- 76 Djudje Sultani 22,99 جوجه سلطانی
A skewer of grilled chicken breast fillet plus a skewer of
grilled minced lamb meat, served with Basmati-saffron rice and grilled tomato
- 77 Tschenje Sultani 23,99 چنجه سلطانی
A skewer of grilled lamb fillet pieces plus a skewer of
grilled minced lamb meat, served with Basmati-saffron rice and grilled tomato
- 78 Tschelo Makhsus (Mixed platter for 2 persons) 50,00 چلو کباب مخصوص
A skewer of chicken breast fillet, two fine spiced skewers of
minced lamb meat, plus a skewer of beef fillet marinated in onions
and grilled, fried tomatoes, pepper and onions,
served as side dish Basmati-saffron rice and barberries rice, with it grill tomatoes
- 79 Shiraz Platte (Mixed platter for 2-3 persons) 75,00 دیس مخصوص شیراز
A skewer of chicken breast fillet, two finely spiced lamb mince
lamb mince skewers, and a skewer of grilled beef fillet, plus two sauces
(Ghorme Sabzi and Gheyne Bademdjan) as well as a Shirazi salad and
Masto Khair (creamy yoghurt with fine pieces of cucumber and Persian herbs),
served with Basmati saffron rice and Barberries rice, served with
grilled peppers and grilled tomatoes.

TAJIN DISHES

Braised lamb- or chicken, prepared in brick earth pot.

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| 80 | Zereschkpolo ba Morgh
Braised chicken drumstick cooked in a special sauce,
With barberries-saffron rice | زرشک پلو با مرغ | 16,99 |
| 81 | Baghalipolo ba Mahitsche
Braised fork tender lamb shanks in a special sauce,
with Basmati-dill-bean-rice | باقالی پلو با ماهیچه | 19,99 |
| 82 | Tajin Morgh Balutschi light spicy
Braised chicken drumstick, with fried fresh
mushrooms, red pepper, tomatoes, potatoes, refined with a
ginger-tomato-cream-sauce and chilli lines, served as side dish barberries-saffron rice | تجین مرغ بلوچی | 19,99 |
| 83 | Tajin Mahitsche Balutschi light spicy
Braised knuckle of lamb, with fried fresh mushrooms,
red pepper, tomatoes, potatoes, refined with a
ginger-tomato-cream-sauce and chilli lines, served as side dish dill-beans-rice | تجین ماهیچه بلوچی | 22,99 |
| 84 | Tajin Morgh Esfenaj
Braised chicken drumstick, with fried spinach,
tomatoes, garlic and fresh mushrooms, refined with a
sheep's milk cheese-cream-sauce, served as side dish barberries-saffron rice | تجین مرغ اسفناج | 20,99 |
| 85 | Tajin Mahitsche Esfenaj
Braised knuckle of lamb, with fried spinach, tomatoes,
garlic and fresh mushrooms, refined with a sheep's
milk cheese-cream-sauce, served as side dish Dill-bean-rice | تجین ماهیچه اسفناج | 23,99 |
| 86 | Tajin Morgh Beryani
Braised chicken drumstick, with fried walnuts, onions, fresh parsley,
fresh mint, garlic, covered by a pomegranate sauce, plums and
Barberries, served as side dish barberries-saffron rice | تجین مرغ بریانی | 20,99 |
| 87 | Tajin Mahitsche Beryani
Braised knuckle of lamb, with fried walnuts, onions, fresh parsley,
fresh mint, garlic, covered by a pomegranate sauce, plums and Barberries,
served as side dish dill-bean-rice | تجین ماهیچه بریانی | 23,99 |
| 88 | Tajin Morgh Berber
Braised chicken drumstick, in saffron-limes marinated vegetables,
(aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives),
served as side dish Barberries-saffron rice | تجین مرغ بربر | 20,99 |
| 89 | Tajin Mahitsche Berber
Braised knuckle of lamb, in saffron-limes marinated vegetables,
(aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives),
served as side dish barberries-saffron rice | تجین ماهیچه بربر | 23,99 |

BRAISED SAUCE DISHES

- 90 **Ghorme Sabsi** قورمه سبزی 17,99
Delicately braised pieces of meat from leg of lamb in a Persian herb sauce refined with beans and cooked limes, served as side dish Basmati-saffron rice
- 91 **Khoreschte Gheyne** قیمه 17,99
Delicately braised pieces of meat from leg of lamb with yellow lenses and cooked limes in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice
- 92 **Gheyne Bademdjan** قیمه بادمجان 18,99
Delicately braised pieces of meat from leg of lamb, prepared with fried aubergines, yellow lenses and cooked limes, in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice
- 93 **Gheyne Kadu Bademdjan** قیمه کدو بادمجان 19,99
Delicately braised pieces of meat from leg of lamb, prepared with fried aubergines, courgettes, yellow lenses and cooked limes, in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice
- 94 **Khoreschte Fessendjan** فسنجان 18,99
Fried chicken with powdered and fried walnut kernels in delicious pomegranate sauce, served as side dish Basmati-saffron rice
- 95 **Morghe Mossama** مرغ مسما 18,99
Specially marinated chicken breast fillet with fried courgettes, red pepper, chillies, onions and potatoes in a piquant tomato-Masala-sauce, served as side dish Basmati-saffron rice
- 96 **Khoreschte Morghe Beryani** مرغ بریانی 19,99
Fried chicken breast fillet with fried walnuts, onions, fresh parsley, fresh mint, garlic, refined in a sauce with plums and barberries, served as side dish Basmati-saffron rice
- 97 **Khoreschte Djudje Sistan** جوجه سیستان 18,99
Grilled chicken with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice
- 98 **Khoreschte Guscht Sistan** گوشت سیستان 19,99
Grilled beef fillet with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice
- 99 **Khoreschte Filet Sistan** فیله سیستان 20,99
Grilled lamb fillet with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice

VEGETARIAN AND VEGAN DISHES

- 100 Tschelo Rata Tou (vegan) چلو راتاتو 14,99
Fried courgettes, red pepper, chillies, onions, potatoes and tomatoes in a piquant Masala sauce, served as side dish Basmati-saffron rice
- 101 Tschelo Balutschi light spicy چلو بلوچی 15,99
Fried fresh mushrooms, red pepper, tomatoes, potatoes in a ginger-tomatoes-cream-sauce, chilli lines, served as side dish Basmati-saffron rice
- 102 Tschelo Esfenadj چلو اسفناج 16,99
Fried spinach, tomatoes, garlic, fresh mushrooms, refined with a sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice
- 103 Schomali شمالی 15,99
Fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice
- 104 Kabab Paniri (Grilled cheese) کباب پنیری 18,99
Baked grill cheese, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a Tomato-cream-sauce, served as side dish barberries-saffron rice and Shirazi salad
- 105 Vegetable pan (vegan) کباب سبزی 17,99
Vegetables marinated in saffron-limes and grilled, (aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives), served as side dish barberries-saffron rice and Shirazi salad
- 106 Tschelo Kandelus چلو کندلوس 17,99
Marinated goat's milk cheese with fried walnuts, tomatoes, chillies, garlic, chives and cloves in a coriander-lime-sauce, served as side dish Basmati-saffron rice
- 107 Tschelo Moghan چلو مغان 17,99
Spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions, in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice
- 108 Tschelo Sistan (vegan) چلو سیستان 17,99
Fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice
- 109 Tschelo Beryani (vegan) چلو بریانی 17,99
Fried walnuts, onions, fresh parsley, fresh mint, garlic, refined in a sauce with plums and barberries, served as side dish (to that!) basmati-saffron rice

FOR OUR LITTLE GUESTS

- 130 Morgh Polo Junior زرشک پلو با مرغ 9,99
Chicken drumstick cooked in special sauce, with basmati saffron rice
- 131 Kubide Junior چلو کباب کوبیده 11,99
A skewer of grilled minced lamb, served with basmati saffron rice and grilled tomato



DESSERT

	دسر	
110 Bastani Home-made saffron-ice-cream on old traditional Persian recipe	بستنی سنتی	9,99
111 Falude Shirazi Persian Chinese noodles ice-cream in light rosewater sorbet with lime sauce	فالوده شیرازی	9,99
112 Makhlut Mixed ice cream of Bastani (saffron ice cream no. 110) and Falude (glass noodle ice cream no. 111), Persian style	مخلوط	11,99
113 Makhlut Miweh Chocolate ice cream, vanilla ice cream, pomegranate ice cream and fruit garnish	مخلوط میوه	10,99
114 Bastani Nargil Coconut ice cream garnished with chocolate sauce and fruit garnish	بستنی نارگیل	10,99
115 Shole Zard Persian rice pudding with saffron and rosewater, decorated with cinnamon and almonds, served with pomegranate ice-cream	شله زرد	10,99
116 Khorma Bastani Chocolate soufflé with delicately melted chocolate, decorated with baked dates (with coconut shavings, tossed in butter), vanilla ice cream and whipped cream.	خرما بستنی	13,99
117 Ferni Nomad-style rice pudding with vanilla sauce, cinnamon and Persian saffron ice cream, served with chocolate soufflé with delicately melted chocolate	فرنی	15,99
118 Dessert plate for 2-3 persons Bastani, falude, baked dates (with coconut shrapnel, tossed in butter), chocolate soufflé, vanilla ice cream, pomegranate ice cream, chocolate ice cream, Shole Zard, Ferni, fruit garnish and cream	دیس دسر	35,00

HOT BEVERAGES

TEA

Tea from samovar	2,99
Peppermint tea (fresh mint)	3,99
Apple tea with fresh apple slices and cloves	4,99
Shiraz-Tea Tea with cardamom, pomegranate syrup ² , fresh mint and Persian lime juice	4,99

COFFEE

All coffees also decaffeinated available

Persian Mocha Sweetened Mocha with cloves, cardamom and chocolate-cream	2,99
Coffee	2,99
Espresso	2,89
Espresso Macchiato	3,59
Double Espresso	3,99
Cappuccino mit milk or cream	3,99
Latte Macchiato	4,99

PERSIAN BEVERAGES

Dough Salty yoghurt drink with dried mint	0,21	3,99	0,41	5,49
Sharbate Anar (Pomegranate-juice) Also available as spritzer	0,21	3,99	0,41	5,49

WATER, MINERAL WATER

Odenwald Quelle still	0,25 l	2,99	0,75 l	7,99
Odenwald Quelle sparkling	0,25 l	2,99	0,75 l	7,99

ALCOHOL-FREE BEVERAGES

			0,2 l	0,4 l
Coca-Cola Classic ^{1,2} / Coca-Cola light taste ^{1,2,8,12}	Bottle	3,50		4,99
Coca-Cola Zero Sugar ^{1,2,8}	Bottle	3,50		4,99
Fanta ² / Sprite	Bottle	3,50		4,99
Schweppes Bitter Lemon ^{3,9}	Bottle	3,99		
Schweppes Ginger Ale ²	Bottle	3,99		
Schweppes Tonic Water ³	Bottle	3,99		
Iced Tea lemon / Iced Tea peach		2,99		4,99
Homemade Iced Tea / Lemonade seasonal variabel, please ask our stuff				5,99

FRUITY

			0,2 l	0,4 l
Apple Spritzer (Heil)		2,99		4,69
Apple juice, unfiltered (Heil)		3,29		4,99
Orange juice (Granini)		3,49		5,49
Rhubarb nectar (Granini)		3,49		5,49
Cherry nectar (Granini)		3,49		5,49
Banana nectar (Granini)		3,49		5,49
Passion fruit nectar (Granini)		3,49		5,49
Grape juice (Granini)		3,49		5,49
Current nectar (Granini)		3,49		5,49
Kiba (Granini)		3,49		5,49

APERITIF / PROSECCO

Martini Bianco	5 cl	7,99
Prosecco Mionetto Frizzante	0,1 l	4,99
Prosecco Aperol ^{2,3}	0,1 l	6,99
Prosecco Hibiskus (with edible hibiscus flower)	0,1 l	6,99
Spritz Aperol Aperol ^{2,3} , white wine, watter and lemon	0,2 l	6,99
Hugo Shiraz (Also available without alcohol) Prosecco, grenadine syrup ² , lime juice, mint, water	0,2 l	7,99
Hibisgo (Also available without alcohol) Prosecco, Hibiscus syrup ² , edible hibiscus flower, lime juice, mint, water	0,2 l	7,99
Lillet Wildberry Lillet, mixed berries, lemonade, prosecco	0,2 l	7,99

SPARKLING WINE

Fürst von Metternich Chardonnay Sekt, Piccolo	0,2 l	8,99
Fürst von Metternich Chardonnay Sekt	0,75 l	22,99
Veuve Clicquot	0,75 l	99,00
Moët & Chandon	0,75 l	99,00

BEERS

Schmucker Meister-Pils draught	0,3 l	3,59
Schmucker non alcohol-free	0,33 l	3,59
Schmucker Yeast wheat draught	0,5 l	4,99
Schmucker Wheat dark / clear	0,5 l	4,99
Schmucker Yeast wheat alcohol-free	0,5 l	4,99
Schmucker Banana wheat beer	0,5 l	4,99
Radler	0,4 l	4,49
Diesel ^{1,2}	0,4 l	4,49

APPLE WINE FROM HEIL

Apple wine pure / sweet / sour	0,25 l	2,89
	0,5 l	4,79

SPIRITS

Jack Daniel's ²	4 cl	6,99
Rémy Martin V.S.O.P.	4 cl	9,99
Pakdis Vodka with grenadine syrup ² and lime juice	2 cl	3,99
Vodka	2 cl	3,99
Tequila	2 cl	3,99

DIGESTIFS

Sambuca	2 cl	3,99
Ramazotti	4 cl	5,99
Grappa 3 years old	2 cl	6,99
Cornel cherry brandy (from Armenia)	2 cl	8,99
Mulberry brandy (from Armenia)	2 cl	8,99

LONGDRINKS

Vodka Lemon ^{2,9}	0,2 l	9,99
Vodka Orange	0,2 l	9,99
Vodka Cherry	0,2 l	9,99
Wodka Pomegranate	0,2 l	9,99
Gin Tonic ³	0,2 l	9,99
Jackie Cola ^{1,2}	0,2 l	9,99
Gordon's Dry Gin Tonic ³	0,2 l	9,99

Other Gin varieties on request.

WINES

OPEN WHITE WINES

Heppenheimer Stemmler	Germany	0,2	1	5,49
Frascati	Italy	0,2	1	6,49
Pinot Grigio	Italy	0,2	1	6,99
La Tentation Bordeaux AOC (house wine) This wine amazes with effervescent freshness, aromas, low acidity, dry yet mild taste and energetic taste and energetic character. The variety of aromas with green pear, citrus fruits, freshly mown grass seduces.	France	0,2	1	6,99
Blanc de Cana light white wine with mellifluous hint, with intensive flavour of peach and quince	Lebanon	0,2	1	7,99
Angora Beyaz Spicy, with power	Turkey	0,2	1	6,99
Segal Ragil Semillon with fruity flavour	Israel	0,2	1	6,99
Zouina Blanc In this cuvée, the aromatic and expressive Sauvignon Blanc with the pleasing Chardonnay forms a harmonious combination, Fine citrus aromas paired with notes of exotic fruits.	Marokko	0,2	1	6,99
Wine spritzer (sour / sweet)		0,2	1	5,49

ROSÉ WIINES

Sogni D'Oro (house wine) A rosé made from white wine grapes, thanks to a special whim of nature. The Pinot Grigio grape variety is a white grape white grape varieties, but the berry skins are reddish.	Italy	0,2	1	5,99
Moulin Montarels Syrah Rosé Fresh and full-bodied, on the nose a complex palette of floral floral notes and red fruits (raspberry (raspberry, blackcurrant and cherry).	France	0,2	1	6,99
Portugieser Weißherbst Sweet, fruity	Germany	0,2	1	5,99
Pirus - Quince wine semi-dry, smooth aftertaste	Armenia	0,2	1	6,99


OPEN RED WINES

Dornfelder mild	Germany	0,2	1	5,99
Chianti dry, fine-fruity	Italy	0,2	1	6,99
Rioja rich of bouquet, smooth	Spain	0,2	1	6,99
Syrah Moulin Montarels (house wine I) „Own-label“ as passepartout and companion to dishes	France	0,2	1	6,99
Rouge de Cana (house wine II) Cruvee from Cabernet Sauvignon, Grenache, Syrah and Cinsault, an elegant and expressive wine, suitable for beef and lamb	Lebanon	0,2	1	7,99
L'Harmonie Bordeaux AOC (house wine III) The typical duet of the grape varieties, however, in a finely balanced ratio makes this wine so special: berry special: berry Cabernet meets smooth Merlot. Dry, with pleasant depth and little acidity, it is a pure pleasure.	France	0,2	1	6,99
Ksar Rouge Light and fresh from Beni M'Tir	Morocco	0,2	1	6,49
Angora Kirmizi Hearty, spicy from the region Ankara Kalecik	Turkey	0,2	1	6,49
Segal Ragil Light texture, Beaujolais-type. Also well-cooled	Israel	0,2	1	6,49
Syrah les Épices Rich of bouquet and powerful	France	0,2	1	6,49
Granados - Pomegranate wine Red, semi-dry, fruity, light, served cold	Armenia	0,2	1	6,99
Selvilen Syrahdemi-sec Fruity wine from the spicy Syrah grape. Finely balanced residual sweetness	Turkey	0,2	1	6,99



BOTTLED WINES ROSÉ / WHITE WINE

Sidi Brahim grenache Syrah (Rosé) Tunisia 0,75 l 29,99
 Delicate salmon pink hue. Lively freshness with aromas of red berries and exotic fruits. A hint of mint on the finish.

Emozione Puglia IGT  Italy 0,75 l 29,99
 The special thing about this not everyday wine: Malvasia is powerful and Sauvignon is fresh and aromatic, Traminer is spicy and fruity, and fruity. This unique combination comes with the purity of the organic grape variety, making the wine a source of elegance and finesse.


Surprise France 0,75 l 39,99
 For full-bodied wines, the Sémillon grape variety is famous, as the variety gives the wines a unique full-bodied and oily texture. In duet with Sauvignon, this wine with low acidity offers a unique compression of aromatic ingredients, which makes the wine so rich and complex

Clos de Gat Chardonnay Israel 0,75 l 79,99
 100% Chardonnay from the top three wine-priority in Israel .
 With 89 to 95 points ; weather with Rogov or Parker. Handpicked grapes, 12 kept in wooden barrels. And the result is a harmonic aroma of fruit and wood with long lasting finish, and nicely drinkable till 7 years after harvest.

Bargylus Syria 0,75 l 79,99
 Grapvine grown on clay and lime ground 900 m above the sea level.
 A bright yellow-colour with light green stiches . In the nose a distinct smell of lime and fresh mint. In palate a refreshing, rich and fruity with a smooth acidity and long lasting elegant finish.

BOTTLED WINES RED WINE

Ksara Prieuré Lebanon 0,75 l 29,99
 Hearty red one from the Békaa Valley, known as top-region for wine-growing since the medieval crusades. Powerful and dry

La Stella Riserva  Italy 0,75 l 34,99
 This wine comes from the heart of Tuscany. The combination of intense ruby red colour, aroma notes of cherry, plum and black pepper, strong but soft taste on the palate, makes this wine so extraordinary.
 The gentle drop, full-bodied and spicy with a fine herbal note, is a shining star (La Stella) in the wine sky.

La Passion France 0,75 l 39,99
 What power and what passion (La Passion)!
 This noble wine is an exquisite drop with a complex bouquet, fruity aromas and low acidity. and low acidity. With a velvety character, it can also be stored and matured for years.

Domaine de Sahari Tunisia 0,75 l 39,99
 This composition of Cabernet Sauvignon and Merlot comes from the best Morocco, at an altitude of 600 m, protected by the Atlas mountain range.
 Aged in oak barrels. Aromas of black and red fruits with hints of tobacco and leather.

Rothschild / Aussières France 0,75 l 39,99
 From the youngest plantations of the „Barons de Rothschild / Lafite” in the abbey property Aussières in Languedoc near Narbonne.
 70% CAB, 30% Shiraz; smooth, charming

BOTTLED WINES RED WINE

Egeo Shiraz In between it has been rewarded in Europe many times. Many years the rewards were mostly gold and silver medals. One of the highly creation and idea of the is having Kavaklidere, which is one of the eldest private wine factory in Turkey, which is a very succinct style from bouquet level through aroma till finish.	Turkey	0,75 l	49,99
Shiraz Clos de Gat All grapes from own harvest of the location of Kibbutz Ha'arel. At Parker up to 95 points. Sort-typical, mild red one.	Israel	0,75 l	69,99
Chateau Roslane Rouge The only premier of Cru Lage from Morocco.in Coteaux de l'Atlas, has been classified in 2044 from the familie of Brahim and Reda Zniber. Very soft and long lasting, suggested to mild sauce, braised and also chicken. The wine has been awarded with a Medal by Meiningers "Mundu Vini"	Morocco	0,75 l	79,99
Bargylus Syrah, Cabernet Sauvignon and Melot A complex red wine with dark-red colour with purple reflection. The well-balanced smell of black fruits, pepper and peonies .In the palate a tasty, strong and well-textured with light Tannine and a long lasting flavoured finish.	Syria	0,75 l	89,99

EXCLUSIVE WINE

Château Léoville Poyferré 1982, AOC Saint Julien-Beychelle, Grand Cru Classe, Dezxieme Cru since 1855 The sort and variety of Cuvee: 58% Cabernet Sauvignon, 31% Merlot, 9% Petit Verdot, 2% Cabernet Franc, non- filtered, 22 months in wooden barrel, Parker 95 points, " the '82 is a great wine" The positive side is that the climate in this year was a great benefit for the quality. At the end of 80's a well-known oenologist Michell Rolland took over the responsibility of the place. " This wine is closed to its optimum", said the oenologist," the flowery bouquet, virtue and sweet Tannine, 'brachiales' Finale".	French	0,75 l	1200,00
Château Pontet Canet 1990, AOC Pauillac Since 1855 the Chateau(5.th growth) is classified as the brilliant wine production. Aforesaid it is for its agricultural use under the power of Lenscherrn de Castillon. Later during the 100th years of the war, it had been possessed to the royal family of England . Many neighbours were impressed by the quality's development of Chateau: Mouton, Lafite-Rothdvhild, Latour, Segur, Brane, d'Armailhac, Pontet. Since 1975 went under the power of the Tesseron family and cellarer Jean-Michel and council of oenologist Michel Rolland. The best part war since 2010 as the first biggest biodynamic Chateaux in which instead of tracks, horses and carts has been used. It is reigned finally with handpick process from Cabernet Sauvignon 60%, Merlot 33%, Cabernet Franc 5%, and Petit Verdot 2%. Since 1990 the position has worked its way with its wonderful colleagues, (a 25 years old of it is a good suggestion).	French	0,75 l	490,00

Ingredients of beverages & food

¹caffeinated, ²with colourant(s), ³with quinine, ⁴with taurine, ⁵with sulphur dioxide, ⁶with blackening agent, ⁷with phosphate, ⁸with sweetener(s), ⁹with antioxidants, ¹⁰with preservative(s), ¹¹contains a source of phenylalanine, ¹² with flavour enhancer(s), ¹³with milk protein, ¹⁴axed, beans: calcium chloride,olives: citric acid, saffron contains E110 and E102

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